

THE IVY

GEISHA ROOM

SITUATED ON THE SECOND FLOOR, THE GEISHA ROOM AT IVY ASIA ACCOMMODATES 18 GUESTS ON ONE LONG TABLE OR 20 GUESTS ACROSS TWO ROUNDS OF 10.

THE GEISHA ROOM FEATURES A STRIKING PINK ONYX BAR, SUMPTUOUS FURNISHINGS, COLOURFUL ASIAN-INSPIRED FABRICS AND A GOLD LEAF CEILING, ALL SET AGAINST BREATHTAKING ARTWORK AND FLOOR-TO-CEILING MIRRORS.

THE IVY, WEST STREET'S HEAD CHEF, GARY LEE, HAS HELD A PASSION FOR ASIAN CUISINE FOR SOME TIME, ADDING A SERIES OF PAN-ASIAN DISHES TO THE IVY'S À LA CARTE MENU IN 2015.

IN MANCHESTER, THE IVY SPINNINGFIELDS SENIOR HEAD CHEF, STEVE SCOULLAR, ALSO ENJOYS WORKING WITH ASIAN INGREDIENTS, PRODUCE AND FLAVOURS FOLLOWING EXTENSIVE TRAVELS ACROSS THE CONTINENT, FROM TRIPS TO CAMBODIA AND VIETNAM, TO SAMPLING PRODUCE AT TSUKIJI FISH MARKET IN TOKYO, STEVE HAS DEVELOPED A WEALTH OF KNOWLEDGE AND EXPERTISE IN THIS STYLE OF COOKING.

WITH THIS IN MIND, THE IVY SPINNINGFIELDS CREATED THE PERFECT OPPORTUNITY FOR THE IVY COLLECTION TO INTRODUCE A BRAND-NEW DINING CONCEPT ON ONE OF ITS FOUR FLOORS - IVY ASIA. COMING ALIVE ACROSS THE RESTAURANT'S ENTIRE SECOND FLOOR, IVY ASIA OFFERS A NUMBER OF ASIAN-INSPIRED COCKTAILS AND DISHES FOR GUESTS TO ENJOY, INCLUDING WAGYU BEEF WITH TRUFFLE SAUCE, SALMON FILLET TERIYAKI, AND AVOCADO, CRISPY TOFU, LIME AND GINGER DRESSING.

COMPLIMENTARY MENU CARDS AND PLACE CARDS ARE PROVIDED FOR EACH EVENT AND EACH TABLE IS DECORATED WITH SEASONAL FLOWERS AND TEA LIGHTS.

CONTACT US

ALEX MOSTYN

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THE PAVILION, BYROM ST, MANCHESTER M3 3HG
WWW.THEIVYMANCHESTER.COM

THE GEISHA ROOM



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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE. WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£55

FLAMED EDAMAME WITH SPICY DIP

YELLOWTAIL SASHIMI | TRUFFLE |
CHILLI AND TOSAZU DRESSING

BUTTERMILK FRIED CHICKEN WITH KIMCHI
MAYONNAISE

POPCORN SHRIMP WITH SPICY CREAMY SAUCE

CRISPY DUCK BAO | HOISIN AND FIVE SPICE

AVOCADO CRISPY TOFU |
LIME AND GINGER DRESSING

SLOW-COOKED PORK BELLY |
ASIAN BARBECUE SAUCE

SEARED PAK CHOI | GINGER SOY

WARM MANGO AND YUZU DOUGHNUTS
WITH COCONUT DIPPING SAUCE

SELECTION OF TEAS AND FILTER COFFEE

ALL PRICES INCLUDE VAT. A 12.5% SERVICE CHARGE APPLIES.

WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.
PLEASE NOTIFY US OF ANY FOOD ALLERGIES OR INTOLERANCES AND WE WILL CATER FOR THESE SEPARATELY

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

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£65

TUNA SASHIMI CRISP
WITH AVOCADO AND TRUFFLE

SESAME SEARED RAW SALMON, CUCUMBER,
DAIKON AND BLACK BEAN DRESSING

POPCORN SHRIMP | SPICY CREAMY SAUCE

FRIED CHICKEN GYOZA | TRUFFLE SOY

ASPARAGUS TEMPURA | MISO HOLLANDAISE

BEEF SIRLOIN WITH CRISPY SESAME
AND SOY DRESSING

KIMCHI EGG-FRIED RICE

JACKFRUIT AND PEANUT BANG BANG SALAD

LYCHEE, PAPAYA AND MANGO
SAKI SORBET | LEMON BALM |
COCONUT AND PINEAPPLE SAUCE

SELECTION OF TEAS AND FILTER COFFEE

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

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£75

FLAMED EDAMAME WITH SPICY DIP

PRAWN STEAMED DUMPLING | MISO FOAM

CRISPY DUCK SALAD | POMELO AND GINGER

NOBASHI PRAWN, DASHI STOCK

CRISPY TOFU BAO | MISO MAYO, YUBA BEAN CURD

DUCK MASSAMAN CURRY
WITH CASHEW NUTS

THAI SEA BASS
WITH CORIANDER, LIME AND CHILLI

KIMCHI EGG-FRIED RICE

WHITE CHOCOLATE SPHERE |
PASSION FRUIT, MERINGUE, YUZU FOAM
AND CARAMEL SAUCE

SELECTION OF TEAS AND FILTER COFFEE

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

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£90

FLAMED EDAMAME WITH SPICY DIP

YELLOWTAIL SASHIMI | TRUFFLE |
CHILLI AND TOSAZU DRESSING

CRISPY DUCK SALAD | POMELO AND GINGER

NOBASHI PRAWN. TRADITIONAL DASHI DIP

BEEF SIRLOIN | CRISPY SESAME AND SOY DRESSING

BLACK COD WITH MISO

KIMCHI EGG-FRIED RICE

ASPARAGUS. WHITE WAFU DRESSING | BLACK SESAME

WARM MANGO AND YUZU DOUGHNUTS
WITH COCONUT DIPPING SAUCE

LYCHEE, PAPAYA AND MANGO
SAKI SORBET | LEMON BALM |
COCONUT AND PINEAPPLE SAUCE

SELECTION OF TEAS AND FILTER COFFEE

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE. WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£100

YELLOWFIN TUNA TATAKI | CITRUS AND WHITE SOY
SESAME SEARED SALMON | BLACK BEAN DRESSING

CRISPY SQUID | ASIAN TARTARE SAUCE

POPCORN SHRIMP BAO BUN | CREAMY SPICY SAUCE

ASPARAGUS TEMPURA | MISO HOLLANDAISE

SCALLOPS | STICKY BARBECUE PORK BELLY

WAGYU BEEF | BLACK TRUFFLE SAUCE

MISO-MARINATED BABY CHICKEN

SEARED PAK CHOI | GINGER SOY

RED DRAGON DESSERT
DARK CHOCOLATE | SALTED CARAMEL
AND HONEYCOMB

INFUSED TEAS AND FILTER COFFEE

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£150

OSCIETRA CAVIAR | WARM BLINIS
SERVED IN THE CENTRE OF THE TABLE TO SHARE

SALMON SASHIMI | WASABI |
PICKLED GINGER AND SOY

YUKHOE (STEAK TARTARE) | SESAME

TUNA TARTARE | ASIAN PONZU

SOFT SHELL CRAB | KAFFIR LIME

BLACK COD | MISO | YUZU

WARRENDALE RIBEYE WAGYU | RED WINE SAUCE |
WHITE TRUFFLE
SERVED IN THE CENTRE OF THE TABLE TO SHARE

SEARED PAK CHOI | GINGER SOY
KIMCHI EGG-FRIED RICE

CHERRY PARFAIT | DARK CHOCOLATE
AND CANDY FLOSS

INFUSED TEAS, SELECTION OF COFFEES
AND PETIT FOURS

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WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.
PLEASE CHOOSE FROM THE OPTIONS BELOW.

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TUNA SASHIMI CRISP WITH
AVOCADO AND TRUFFLE £2.50

NOBASHI PRAWN, DASHI DIP £3.00

ROBATA GRILLED ASPARAGUS SKEWER £2.50

SLOW-COOKED PORK BELLY
ASIAN BARBECUE SAUCE £2.50

RAW YELLOWFIN TUNA TATAKI SKEWER |
CITRUS AND WHITE SOY £3.00

WAGYU BEEF SKEWER | SMOKED SEA SALT |
TRUFFLE SAUCE £4.00

RED DRAGON SKEWER | CHOCOLATE BROWNIE |
YUZU CARAMEL £3.00

WARM MANGO AND YUZU DOUGHNUT £2.50

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SHIKOKU LYCHEE SPRITZ	9.50
<i>A light and fresh Asian twist on the classic spritz cocktail. Beefeater gin, lychee liqueur, aloe vera, soda and prosecco</i>	
SMOKED PLUM NEGRONI	9.00
<i>A smoky twist on a classic. Kishinamien Umeshu plum sake, Roku gin, Kamm & Son's English Aperitivo, and plum bitters</i>	
PROSECCOLADA	10.50
<i>A true guilty pleasure. Koko Kanu coconut rum, black Honjozo sake, coconut cream, pineapple juice and prosecco</i>	
HIBIKI HIGH BALL	11.00
<i>The national cocktail of Japan. Hibiki harmony Japanese whiskey, camomile soda and plum bitters</i>	
THAI BAMBOO CUTTER	9.00
<i>Long and fresh. Thai lemongrass syrup, lemon verbena infused gin, pineapple, lime and ginger ale</i>	
BEIJING SLING	9.50
<i>Wyborowa vodka, Kishinamien Umeshi plum sake, jasmine, vanilla, lime, apple juice and plum bitters</i>	
GOLDEN FORTUNE	10.50
<i>A hedonistic, golden blend of prosecco, crème de cacao and a coconut foam</i>	
MALAYSIAN MARGARITA	9.50
<i>A coconut twist on the classic. Olmeca Altos Plata tequila, aloe vera juice, coconut cream and lime</i>	
GREEN TEA SOURS	9.50
<i>Matcha green tea syrup double shaken with vodka, crème de cacao, lime and egg white</i>	
THE SPICE OF LIFE	9.50
<i>A long and spicy blend of pineapple rum, chilli syrup, Xocolate mole bitters, lime, mint and soda</i>	

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VANILLA SPICED SOUR 5.95

A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white

STRAWBERRY & VANILLA SODA 5.95

A blend of strawberry, fruits & vanilla with Fever-Tree soda water

IMMUNITY SMOOTHIE 4.95

Apple, banana, orange, avocado, lemon, ginger, turmeric, echinacea, black pepper, cayenne pepper

HOMEMADE YUZU LEMONADE 4.50

Yuzu juice, soda, sugar & an elderflower mist

GREEN JUICE 4.75

Avocado, mint, spinach, apple, parsley

COCA-COLA. DIET COKE. COKE ZERO 2.95

FEVER-TREE SOFT DRINKS 2.95

ACQUA PANNA STILL MINERAL WATER 750ML 3.50

SAN PELLEGRINO 3.50

SPARKLING MINERAL WATER 750ML

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ASAHI SUPER DRY. 5.2% ABV. 330ML. JAPAN 4.75

A beer that compliments all occasions. Its distinctive taste is known as Karakuchi (dry)

JAM BY FIRST CHOP BREWING ARM. 5.75

GLUTEN FREE MANGO PALE. 4% ABV. 330ML. MANCHESTER

Sweetness from malt complements the infused mangos. Chinook and Cascade hops then add bitterness and balance and finally the beer is dry hopped with Citra

COALITION BREWING CO. ZEN PALE ALE. 5.50

4.5% ABV. 330ML. LONDON
An enticing blend of british pale ale brewed with Japanese Okumidori Kabusecha green tea. Vegan and naturally gluten-free



CAPACITY

The Geisha Room accommodates a maximum of 20 seated

ACCESS, SERVICE & DEPARTURE TIMES

LUNCH (MONDAY TO SUNDAY)

access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

DINNER (MONDAY TO WEDNESDAY)

access: 6.00 pm | service: 6.30 pm | guests' departure: 01.00 am

DINNER (THURSDAY)

access: 6.00 pm | service: 6.30 pm | guests' departure: 02.00 am

DINNER (FRIDAY TO SATURDAY)

access: 6.00 pm | service: 6.30 pm | guests' departure: 03:00 am

DINNER (SUNDAY AND BANK HOLIDAY)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12:30 am

SERVICE CHARGE: 12.5%

MENU CARDS *can be printed and dedicated to your requirements*

COMPLIMENTARY PLACE CARDS *are provided*

SEASONAL FLOWERS AND TEA LIGHTS *are provided*

AN IPOD DOCKING STATION *is available for your own use or background music can be provided*

We do not have the facilities for DJs or dancing

CORKAGE *is not permitted*

COMPLIMENTARY WIFI



ALEX MOSTYN

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alex.mostyn@theivy-collection.com

THE PAVILION, BYROM ST. MANCHESTER M3 3HG

www.theivymanchester.com